

ABSTRACT

In this application is disclosed a method of producing sautéed onion or sofrit with the use of, e.g., a rotary sautéing machine, wherein the cross-sectional shape of the surface in the rotating direction of a blade provided in the pot is such that, in a cross section vertical to the rotary shaft of the pot, assuming that a straight line running from an attachment point of the blade onto the cylindrical surface toward the center of the rotary shaft is an x coordinate axis, the attachment point is $x = 0$ (the origin), and the position of the foot on the x axis of a perpendicular line extending downwards from an end of the blade is $x = 1$, and when the height y of the cross-sectional line of the blade is expressed by a function of x , $f(x)$, the x coordinate at which a value of the derived function of $y = f(x)$ becomes 0 is not less than 0.4, and at the same time, the absolute value of the definite integral of the derived function between the position where the value of the derived function becomes 0 and $x = 1$ is not more than 40% of the absolute value of the definite integral of the derived function until the derived function becomes 0 from $x = 0$, whereby sautéed onion or sofrit can be easily provided, which has a less pungent taste and a less acrid taste, is superior in the sweet taste and the caramel flavor and in the shape retention property, and can accordingly improve the flavor of

hamburger, soup, pasta sauce and the like.